



# Conference Facility Guide



SAWRIDGE INN  
AND CONFERENCE CENTRE  
PEACE RIVER



# Banquet Rooms

*Boardroom, Mackenzie Room, Peace - River Rooms & Ballroom*

- Boardroom, Mackenzie Room, Peace - River Rooms & Ballroom
- Function rooms accommodate from 5 – 250 people
- 5 function rooms (Peace, River , Ballroom) offer public address systems with podium and microphone
- Audiovisual equipment available upon request
- Tablecloths, chair covers, table napkins and table skirts available in a variety of colours

# Meeting Room Capacity

<b>Main Ball Room</b>	<b>\$475 / Day</b>	<b>Mackenzie Room</b>	<b>\$150 / Day</b>	<b>Peace Room</b>	<b>\$175 / Day</b>
3167 sq. ft.	Capacity	870 sq. ft.	Capacity	893 sq. ft.	Capacity
Theatre	250	Theatre	60	Theatre	60
Banquet	250	Banquet	40	Banquet	50
Reception	300	Reception	50	Reception	60
Classroom	250	Classroom	40	Classroom	30
Boardroom	70	Boardroom	30	Boardroom	20
U-Shape	70	U-Shape	30	U-Shape	25

<b>River Room</b>	<b>\$175 / Day</b>	<b>Peace River Room</b>	<b>\$300 / Day</b>	<b>Boardroom</b>	<b>\$100 / Day</b>
1233 sq. ft.	Capacity	2126 sq. ft.	Capacity	291 sq. ft.	Capacity
Theatre	70	Theatre	120	Theatre	n/a
Banquet	60	Banquet	100	Banquet	n/a
Reception	70	Reception	120	Reception	n/a
Classroom	40	Classroom	100	Classroom	n/a
Boardroom	30	Boardroom	50	Boardroom	14
U-Shape	30	U-Shape	50	U-Shape	n/a

*All prices are subject to a 17% service charge and 5% GST*

# Audiovisual Equipment

LCD Projector & Screen	\$100
Screen	\$25
DVD Player	\$25
TV & DVD	\$35
Microphone - Wireless	\$10
Lapel microphone - Available in the Ballroom Only	\$75
SOCAN fee (background music)	\$29.56 and up

# Snacks & Refreshments

*Minimum of 1 dozen per item*

Baked Cookies \$2 each

Breakfast Muffins \$2 each

*Blackberry, Banana Nut, Chocolate Chip*

Pastries/Danish \$2.50 each

*Apple, Lemon, Cinnamon, Raspberry Danish*

Cheese Platter \$5 per person

*Assortment of domestic and international cheese served with crackers*

Fresh Fruit Platter \$7 per person

Coffee or Tea \$3 per person

Pop \$2 each

Juice \$2.50 each

Sawridge Bottle of Water \$1.50 each

*All prices are subject to a 17% service charge and 5% GST*

# Breakfast Selections

## The Plains Breakfast Buffet

*\$13 per person | Minimum of 10 people*

Chef's Assortment of Fresh Baked Breakfast Pastries, including Butter and Fruit Preserves

A Selection of Cold Cereals  
Cottage Cheese and Fruit Yogurts  
Seasonal Fresh Fruit Platter

A Selection of Chilled Juices (jugs)  
Freshly Brewed Coffee and an Assortment of Tea

## The Wetlands Breakfast Buffet

*\$15 per person | Minimum of 20 people*

Chef's Assortment of Fresh Baked Breakfast Pastries, including Butter and Fruit Preserves

Fresh Pan-Fried Breakfast Potato  
Northern Style Scrambled Eggs

### **Choice of:**

Golden Pancakes with Syrup  
or Belgium Waffles with Mixed Berry Compote  
or Maple French Toast with Syrup  
Alberta Pork Sausage or Bacon

A Selection of Chilled Juices (jugs)  
Freshly Brewed Coffee and an Assortment of Tea

## The Jack Pine Breakfast Buffet

*\$17 per person | Minimum of 20 people*

Chef's Assortment of Fresh Baked Breakfast Pastries, including Butter and Fruit Preserves  
Seasonal Fresh Fruit Platter

Fresh Pan-Fried Breakfast Potato  
Northern Style Scrambled Eggs

### **Choice of Two:**

Golden Pancakes with Syrup,  
Belgium Waffles with Mixed Berry Compote  
or Maple French Toast with Syrup

Alberta Pork Sausage or Bacon

A Selection of Chilled Juices (jugs)  
Freshly Brewed Coffee and an Assortment of Tea



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# Breakfast Selections

## The Sawridge Breakfast Buffet

*\$20 per person | Minimum of 20 people*

Chef's Assortment of Fresh Baked Breakfast Pastries, including Butter and Fruit Preserves  
Cottage Cheese and Fruit Yogurts  
Seasonal Fresh Fruit Platter

Fresh Baby Red Potato Pan-fries  
Northern Style Scrambled Eggs

Bacon and Sausage

### *Choice of Two:*

Golden Pancakes with Syrup,  
Belgium Waffles with Mixed Berry Compote  
or Maple French Toast with Syrup

A Selection of Chilled Juices (jugs)  
Freshly Brewed Coffee and an Assortment of Tea



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# Lunch Selections

## The Seedling Luncheon

*\$15 per person | Minimum of 10 people*

Chef's Selection of Soup  
Chef's Selection of Assorted Sandwiches  
Chef's Selection of Dessert Squares  
Freshly Brewed Coffee and an Assortment of Tea

## Build your Pasta Buffet

*\$17 per person | Minimum of 20 people*

Char-grilled Garlic Bread  
Crisp Mixed Green Salad with Assorted Dressings  
Caesar Salad  
Fresh Vegetable Crudités with Ranch Dressing  
Chefs Choice of Pasta Tossed in Olive Oil  
Cheese Filled Tortellini  
Meatballs and Marinara Sauce  
Parmesan Alfredo Sauce  
Chef's Selection of Dessert Squares, Tarts and Cupcakes  
Freshly Brewed Coffee and an Assortment of Tea

## The Alberta Picnic Luncheon

*\$17 per person | Minimum of 20 people*

Sliced Buns with Butter  
Crisp Mixed Green Salad with Assorted Dressings  
Caesar Salad  
Baby Red Potato Salad  
Fresh Sliced Tomato, Lettuce and Onion  
Sliced Deli Meats including; Roast Beef, Black Forest Ham, Breast of Turkey and Pastrami  
Chef's Selection of Dessert Squares, Tarts and Cupcakes  
Freshly Brewed Coffee and an Assortment of Tea



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# Lunch Selections



## The Sawridge Luncheon Buffet

*\$21 per person | Minimum of 20 people*

Fresh Baked Buns and Butter

### ***Choice of Four:***

Crisp Mixed Green Salad with Assorted Dressings

Caesar Salad

Coleslaw Salad

Macaroni and Cheddar Salad

Fresh Vegetable Crudités with Ranch Dressing

Fresh Seasonal Vegetable Medley

### ***Choice of One:***

Creamy Whipped Potatoes

Roasted Baby Red Potatoes

Wild Rice Pilaf

### ***Choice of two entrées:***

Slow Roasted Alberta AAA Herb Crusted

Roast Beef with Au Jus

*Tender, slow roasted Alberta beef*

Barbequed Oven Roast Pork Loin

*Pork loin slow roasted and smothered in apple barbeque sauce*

Homestyle Beef and Cheese Lasagna

*Layers of ground beef, pasta, and a medley of cheeses, baked to perfection and complimented with garlic toast*

Chicken Stir-fry with Steamed Oriental Noodles

*Pan fried chicken tenderloins and fresh stir-fry vegetables in a rich oyster sauce with steamed oriental noodles*

Sweet Curried Chicken with Rice

*Sectioned chicken marinated in curry, garlic, cilantro, onions, tomatoes, and potatoes. Pan-fried crisp and golden browned and finished by stewing to a tender doneness*

Seasonal Fresh Fruit Platter

Chef's Selection of Dessert Squares, Tarts and Cupcakes

Freshly Brewed Coffee and an Assortment of Tea

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# Banquet Wine List 2016

## Red

House Wine - Sawmill Creek Merlot	\$19
Jackson Triggs Shiraz	\$20
Woodbridge Robert Mondavi Cab Sav	\$25
Yellowtail Shiraz	\$25
Wolf Blass Cab Sav	\$27
Apothic Red	\$22
Hardys Shiraz Cab Sav	\$26
See Ya Later Ranch Rose Wine	\$29
Caliterra Reserva Merlot	\$25
Linden Bay Merlot	\$21

## White

House Wine - Sawmill Creek Chardonnay	\$19
Jackson Triggs Pinot Grigio	\$20
Woodbridge Robert Mondavi Chardonnay	\$25
Yellowtail Sav Blanc	\$25
Wolf Blass Chardonnay	\$27
Apothic White	\$22
Hardys Riesling Gewurtztraminer	\$21
See Ya Later Ranch Riesling	\$27
Caliterra Reserva Sav Blanc	\$25
Linden Bay Pinot Grigio	\$21

*A variety of wines not listed are available upon request from our on-site Liquor Store.*

## Break Ideas

*Minimum of 10 people | 48 Hour Notice Required*

### The Jogger

Individual Yogurt  
Selection of Granola Bars  
Muffins  
Individual White & Chocolate Milk

*\$12 per person*

### The Healthy Break

Mini Vegetable Sticks with Ranch Dressing  
Basket of Delicious Apples  
House Made Trail Mix  
Domestic Cheese and Crackers  
Bottled Juice & Water

*\$13 per person*

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# Dinner Selections

## The Trembling Aspen Evening Buffet

\$30 per person | Minimum of 20 people

Baked Buns and Butter

### **Choice of Four:**

Crisp Mixed Green Salad with Assorted Dressings

Caesar Salad

Baby Red Potato Salad

Marinated Vegetable Salad

Macaroni and Cheddar Salad

Western Style Coleslaw Salad

Fresh Vegetable Crudités with Ranch dressing

Fresh Seasonal Vegetable Medley

### **Choice of One:**

Creamy Whipped Potatoes with Pan Gravy

Roasted Baby Red Potatoes

White and Wild Rice Pilaf

### **Choice of two entrées:**

Carved Slow Roasted Alberta AAA Herb

Crusted Roast Beef with Pan Gravy

*Tender, slow roasted Alberta beef carved by our culinary team*

Barbequed Oven Roast Pork

*Pork slow roasted and smothered in apple barbeque sauce*

Homestyle Beef and Cheese Lasagna

*Layers of ground beef, pasta, a medley of cheeses, baked to perfection and complimented with garlic toast*

Lemon Grass and Fresh Basil Whitefish

Medallions

*Delicate whitefish marinated in fresh basil, lemon grass, garlic, and olive oil, char-grilled and oven finished with a lobster sauce*

Herb Roast Chicken

*Sectioned chicken marinated in a light blend of herbs with lemon, orange and lime juices, finished by oven roasting to a crispy golden brown*

Seasonal Fresh Fruit Platter

Chef's Selection of Dessert Squares, Tarts and Cupcakes

Freshly Brewed Coffee and Tea

*Additional entrées are \$4 per person*

*Additional \$4 per person for a carving station*



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# Dinner Selections

## The Silver Birch Evening Buffet

\$32 per person | Minimum of 30 people

Baked Buns and Butter

### *Choice of Four:*

Crisp Mixed Green Salad with Assorted Dressings

Caesar Salad

Baby Red Potato Salad

Coleslaw Salad

Macaroni and Cheddar Salad

Fresh Vegetable Crudités with Ranch Dressing

Fresh Seasonal Vegetable Medley

### *Choice of One:*

Creamy Whipped Potatoes

Roasted Baby Red Potatoes

7 Grain Rice Blend

### *Choice of two entrées:*

Slow Roasted Alberta AAA Herb

Crusted Roast Beef

*Tender, slow roasted Alberta beef carved by our culinary team*

Apple Barbequed Oven Roast Alberta Pork

*Roast pork smothered in apple barbeque sauce, char-grilled and finished in the oven, served thick sliced*

Sweet Curried Chicken with Traditional Compliment

*Sectioned chicken marinated in curry, garlic, cilantro, onions, tomatoes, and potatoes. Pan-fried crisp and golden browned and finished by stewing to a tender doneness*

Maple Gingered Atlantic Salmon

*Atlantic salmon marinated with Canadian maple, ginger, and apple, crusted with gingerbread and baked lightly*

Herb Roast Chicken

*Whole honey roast chicken cooked to perfection, sliced thick*

Seasonal Fresh Fruit Platter

Chef's Selection of Dessert Squares, Tarts and Cupcakes

Freshly Brewed Coffee and Tea

*Additional entrées are \$4 per person*

*Additional \$4 per person for a carving station*



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# Dinner Selections

## The Black Spruce Evening Buffet

\$34 per person | Minimum of 20 people

Baked Buns and Butter

### **Choice of Four:**

Crisp Mixed Green Salad with Assorted Dressings

Caesar Salad

Baby Red Potato Salad

Coleslaw Salad

Greek Salad

Seafood Pasta Salad

Fresh Vegetable Crudités with Ranch Dressing

Fresh Seasonal Vegetable Medley

### **Choice of One:**

Creamy Whipped Potatoes

Roasted Baby Red Potatoes

White and Wild Rice Pilaf

7 Grain Rice Blend

### **Choice of two entrées:**

Carved Slow Roasted Alberta AAA Herb

Crusted Roast Beef with Pan Gravy

*Tender, slow roasted Alberta beef carved by one of our kitchen team*

Roast Herb Pork Loin

*Slow roast Alberta pork loin enhanced with sweet onions, and Dijon mustard white wine demi-glace*

Maple Gingered Atlantic Salmon

*Atlantic salmon marinated with Canadian maple, ginger, and apple, crusted with gingerbread and baked lightly*

Baked Whitefish

*Baked delicate whitefish in a Tarragon Cream Sauce*

Herb Roast Chicken

*Whole honey roast chicken cooked to perfection, sliced thick*

Seasonal Fresh Fruit Platter

Chef's Selection of Dessert Squares, Tarts and Cupcakes

Freshly Brewed Coffee and Tea

*Additional entrées are \$4 per person*

*Additional \$4 per person for a carving station*



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# Dinner Selections

## The Prime Rib Evening Buffet

\$45 per person | Minimum of 25 people

Baked Buns and Butter

### **Choice of Four:**

Crisp Mixed Green Salad with Assorted Dressings

Caesar Salad

Baby Red Potato Salad

Mushroom and Asparagus Salad

Apple and Cabbage Coleslaw Salad

Marinated Vegetable Salad

Northern Smoked Fish Platter

Fresh Vegetable Crudités with Ranch Dressing

Fresh Seasonal Vegetable Medley

### **Choice of two:**

Creamy Whipped Potatoes with Pan Gravy

Roasted Baby Red Potatoes

White and Wild Rice Pilaf

7 Grain Rice Blend

Scalloped Potatoes

Carved Slow Roasted Alberta Prime Rib with Pan Gravy

*Lean, slow roasted Alberta beef carved by one of our kitchen team.*

### **Choice of one other entrée:**

Caramelized Dijon Roast Alberta Porkloin

*Alberta porkloin smothered in Dijon mustard and brown sugar, oven roasted until caramelized*

Chicken Breast Medallions with Hunter Sauce

*Breast of chicken charbroiled and complimented with sautéed wild mushrooms, scallions, tomatoes and brandy in a light red wine demi glaze*

Maple Atlantic Salmon

*Atlantic salmon marinated with Canadian maple, ginger, and apple*

Seasonal Fresh Fruit Platter

Chef's Selection of Dessert Squares, Tarts and Cupcakes

Freshly Brewed Coffee and an Assortment of Tea

*Additional entrées are \$4 per person*



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# Canapes

*Minimum 2 dozen per item*

Smoked Salmon Canape	\$20/doz	Greek Salad Skewers with Anchovy Aioli	\$20/doz
Cream Puff	\$20/doz	Seasonal Fruit Skewers	\$20/doz
Tomato Basil Bruchetta	\$20/doz	Seafood Ceviche	\$20/doz
Charcuterie Board	\$12/person	California Rolls	\$20/doz

# Hot Hors D'oevres

*Minimum 2 dozen per item*

Chicken Skewers Served with a Peanut Sauce	\$22/doz
Chili Peanut Spring Roll	\$18/doz
Spicy Vegetable Samosa	\$18/doz
Chicken Wings	\$18/doz
Savoury Meatballs	\$19/doz
Warm Spinach Dip	\$21/doz
Buffalo Chicken Dip	\$21/doz
Jalapeno Cheese Poppers	\$22/doz
Panko Breaded Shrimp	\$22/doz
Hot Crab Meat Dip with Crackers	\$24/doz
Scallops Wrapped with Bacon	\$29/doz



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# Late Night Buffet

*\$14 per person*

Bread Rolls  
Fresh Vegetable Crudités with Ranch Dressing  
Assorted Cold Meat (Beef, Ham & Turkey)  
with Condiments  
Domestic Cheese  
Lettuce, Tomato & Cucumber  
Freshly Brewed Coffee and an Assortment of Tea



## Bar/Beverage Services

### **The Host or Cash Bar**

HostThe host pays for all cost incurred by the bar and bartending services. The Sawridge Inn and Conference Centre will set up a complete bar and bartending service, including the liquor license. The consumption will be charged to you on a per drink basis.

### **Cash Bar**

Each guest is responsible for purchasing own beverages. The Sawridge Inn and Conference Centre will set up a complete bar and bartending service.

### ***Standard Host or Cash Bar***

Rye, Whiskey, Gin, Rum (Dark & White) and Vodka

House Wine - White & Red

Domestic Beer - Budweiser, Coors Lite, Canadian, Kokanee and Labatt Blue

*\$5.75 per standard drink*

*\$6.75 per premium drink*

*All prices are subject to a 17% service charge and 5% GST*



*For more information contact our Catering department  
at [CateringPR@sawridge.com](mailto:CateringPR@sawridge.com) or by phone at (780) 624-3621*

9510 - 100th Street

T: 780-624-3621

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